



S I X T E E N

Spring Snacks

—

Lamb Tartare | Fava Tendril | Chamomile

—

Heritage Duck | Soy | Cinnamon Basil

or

Dungeness Crab | White Asparagus | Ginger

—

Hiramasu | Green Almond | Wild Fennel

or

Provitello Veal | Cipollini Onion | Provencal Herbs

—

White Rabbit | Castelmagno Gnudi | Nettles

or

Burgundy Snail | Morel Pasta | Wild Ramp

—

Chinook Salmon | Fiddlehead Fern | Sorrel

or

Oregon Lamb | Belgian Endive | Turmeric

—

Roasted Strawberries | Cucumber | Lemon Balm

—

Poached Rhubarb | Goat's Milk | Sesame

or

Vietnamese Chocolate | Soured Coconut | Saigon Cinnamon

\$175

Chef's Extended Menu | \$245

Wine Pairings

Cru | \$125

Premier | \$250

Clos | \$750

Executive Chef | Nick Dostal

Executive Pastry Chef | Evan Sheridan